

- Revised
6. Wrap the whole fish or fillets from an appropriate number of fish in solvent-rinsed aluminum foil (dull side in), and label appropriately (station number or other identifier, date, fish species, number of fish or fillets). Record this information in the field notebook and/or field data sheets.
 7. Place the aluminum foil-wrapped samples into similarly-labeled zip lock bags.
 8. Place the samples into ice chests, and transfer to the analytical laboratory as quickly as possible.

4.0 FIELD QA/QC

1. Details of the field QA/QC procedures will be project-specific and are described in the project Field Sampling Plan. Typical field QA/QC operations include:

- Collection of duplicate fish samples, at regular intervals (a certain number per day or per water body sampled, or 1 per 10 or 20 samples)
 - Equipment rinsate blanks, of the fillet knives and aluminum foil.
2. Between samples, fillet knives (if used) should be cleaned by:
- Washing with soap and water
 - Rinsing once with tap water
 - Rinsing once with methanol
 - Rinsing once with n-hexane
 - Rinsing once with distilled water

If not reused immediately, fillet knives should be wrapped in solvent-rinsed aluminum foil.

5.0 HEALTH AND SAFETY

1. Non-conducting boot soles and gloves, worn in conjunction with proper operation of the dead-man's switch, will protect the field crew from shocking hazard during this operation.
2. Normal water safety precautions must always be observed, including wearing life vests, taking care to avoid hypothermia or heat stroke, etc.
3. Sampling will be temporarily halted when any persons, pets, or livestock are observed in the water or on the shore within approximately 40 feet of the electroshocking unit.
4. Sampling will also be halted when any other boats are observed within 50 yards of the electroshocking boat.